

bistro
ST.GALLEN

Menu

FOR A LIGHT BITE

STARTERS

Cured char from “Altenrhein” 26
with herb cream and pickled spring vegetables

Ravioli filled with Taleggio and radicchio VEGETARIAN

with sautéed romaine lettuce, artichokes and tomato vinaigrette

Main course 36
Starter 24

SALADS

Einstein’s Superfood Salad 19 VEGAN
Quinoa, broccoli, spinach, goji berries and avocado dressing

SOUPS

Asian carrot soup 16
with coconut foam and a prawn praline

FOR OUR VEGGIE FANS

Baked farm egg VEGETARIAN 29
with potato purée, spinach, parmesan foam and truffle

Baked potato VEGAN 26
with crispy wild-garlic croquettes, New Roots yoghurt, pomegranate salsa and miso sauce

Ricotta gnocchi VEGETARIAN 33
with spinach, brown-butter espuma, sage and pine nuts

Hand-cut beef tartare
with confit egg yolk and crème fraîche

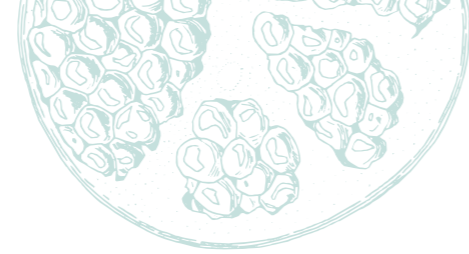
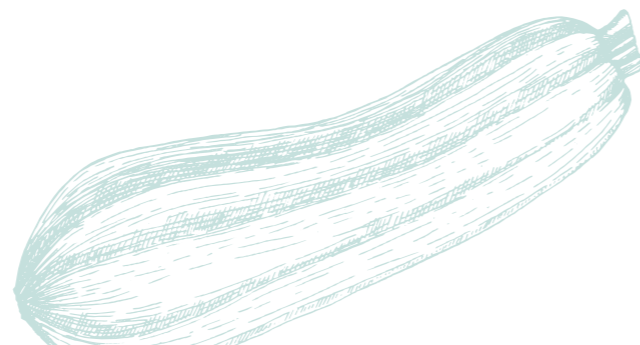
Main course 160g 39
Starter 90g 28

Caesar Salad
with bacon and parmesan 19
with chicken strips 32

Asparagus cream velouté 16 VEGETARIAN
with asparagus

Asian vegetable bowl VEGAN 26
Sushi rice, avocado, cucumber, herb, kimchi, sesame and teriyaki sauce

Beyond Burger VEGAN 37
with avocado, cucumber relish and tomato jam served with sweet potato fries



OUR MAIN COURSES

CLASSIC

Homemade Bistro Burger LOCAL
with Emmental cheese, tomato, cucumber and confit onions 31
with French fries 37

Veal strips «Zurich-Style» 48
with traditional hash browns (Roesti)

«Wiener Schnitzel» 48
from veal with French fries

Olma Bratwurst LOCAL 28
with traditional hash browns (Roesti) and onion gravy

Entrecôte «Café de Paris» 54
200g, with French fries

POULTRY

Chicken breast «Moerschwil» 39 LOCAL
Corn poularde with carrot purée, peas, king oyster mushrooms and herb velouté

FROM THE FARM

Veal Tafelspitz 48
with boiled potatoes, vegetables and horseradish sauce

Braised veal cheek 45
with butter noodles, spring vegetables and mustard jus

Pork fillet medallion 42
wrapped in bark, with corn croquettes, hispi cabbage, radishes and bacon jus

FROM THE WATER

Pike-perch fillet 39
with a herb-farce crust, saffron mousseline, snow peas and beurre blanc

DESSERTS & SWEETS

Einstein Cheesecake 16
Mango, passion fruit and chocolate crunch

Mascarpone sphere 16
with pistachio filling and strawberries

Bistro’s spaghetti ice cream 16
with vanilla ice cream, white Toblerone and strawberry sauce

Raspberry and vanilla flan 16
with chocolate crumble and fresh raspberries

Richice (homemade) 6
Strawberry sorbet (vegan) | Hazelnut | Yoghurt | Coffee | Mango sorbet (vegan) | Chocolate | Vanilla
with whipped cream +1

Homemade cake 8
changes daily

Designation of origin

Beef, veal, pork, chicken, Ribel-corn poularde: Switzerland | prawns: Vietnam | pike-perch: Estonia
Bread: Switzerland, Germany

All prices are in Swiss francs (CHF) incl. 8.1% VAT. | If you have any questions about allergies, please contact our service staff.

04/26

